





# Personalized Wedding Service

# Your Wedding at The Pinery Country Club will Include:



Complimentary food tasting
House poly linens on all tables
Your choice of poly napkin color
House Banquet Chairs (for Vintage Dining Room)
White Folding Chairs (for Event Tent)
60" round dining tables
30" round cocktail tables (3)
6' banquet tables

Sweetheart Table or Head Table for bridal party
House glassware, flatware and china
5 1/2 hours of event time

# Pricing Structure:

**Venue/Site Fee** | Not applicable. We do not charge this at The Pinery.

**Food & Beverage Minimum** | Will vary from \$3,500 - \$10,000 (depending on the day of the week, time of the year). Any purchases of food and/or beverages (alcoholic/non-alcoholic) will go towards meeting this minimum. Amount is prior to service charge and sales tax.

**Ceremony Fee** | Only charged if you need an on-site ceremony (details on the next page).

**Rentals** | If you would like to upgrade tables, chairs, linens, etc. or add additional rentals such as bistro lighting, this is an extra cost. It will not go towards your food & beverage minimum.

**Service Charge** | 20% is charged on top of all food & beverage purchases.

**Sales Tax** | 5.1% local tax, charged on top of your subtotal including service charge.

### Additional Fees to Consider:

**Cake Cutting** | Charged for a traditional tiered wedding cake that our staff will need to disassemble, cut and serve, Includes our coffee & hot tea station.

Bartender Fee | Charged for any wedding without a hosted bar.

**Dance Floor** | Not required. Tent floor is a smooth, flat, concrete floor. If you would like a wooden dance floor, we would need to rent one.

# Exchange Yows at The Pinery Country Club

# Ceremony Package Includes

Event Lawn or Indoor Tent Location
White Garden Chairs
Water, Lemonade and Iced Tea Station
Gift & Guest Book Table
House Poly Linen
30 Minutes for Wedding Ceremony
60 Minute Wedding Rehearsal



# 2021 Wedding Menu

# Butler Passed Hons d'Oeuvres. Priced per 50 pieces.

Cold

**Coffee Crusted Beef Tenderloin** 

Blackberry jam, crostini, horseradish aioli

Cranberry Chicken Salad

Tartlet shell

Mango Basil Crab Cocktail

Mango puree

**Jumbo Shrimp Cocktail** 

Horseradish cocktail sauce, lemon

**Smoked Salmon Crostini** 

Dill cream cheese, pickled red onion

Peppered Tuna Poke

Crispy wonton, ginger lime ponzu

Honey Bourbon Apricot & Goat Cheese

**Humboldt Fog & Fig in Phyllo** 

Candied pecans, chives

Tomato Bruschetta

**Antipasto Skewers** 

Artichoke heart, sundried tomato, mozzarella pearls, aged balsamic

Mini Beef Wellington **Mini Beef Sliders** 

American cheese, grilled onions, burger sauce

**Mustard Glazed Meatballs** 

**Beef or Chicken Satay** 

**Southwest Chicken Eggrolls** 

Ranch dipping sauce

**Bacon Wrapped Scallops** 

**Crab Fritters** 

Avocado Cream

Coconut Shrimp

Banzai sauce

Arancini

Crispy lemon parmesan risotto, red pepper coulis

Vegetable Spring Rolls

Sweet chili sauce

Pesto & Parmesan Filled Artichoke Hearts

# Stationary Hors d'Oeuvres Display

**Domestic Cheese Display** | crackers and sliced baguette Medium (Serves 20-30) | Large (Serves 60-70)

Seasonal Sliced Fresh Fruit Display | Colorado yogurt honey dip Medium (Serves 20-30) | Large (Serves 60-70)

Seasonal Sliced Vegetable Crudité | ranch and bleu cheese dressing Medium (Serves 20-30) | Large (Serves 60-70)

Mediterranean Display | marinated & grilled veggies, hummus, tzatziki, olive tapenade, pita bread Medium (Serves 20-30) | Large (Serves 60-70)

Italian Antipasto Board | marinated & grilled veggies, Italian meats & cheeses, sliced baguette Medium (Serves 20-30) | Large (Serves 60-70)

# 2021 Wedding Menu

# Dinner Buffet

Your Choice of Two First Course Options, Two or Three Entrees and Two Accompaniments.

### First Course (Choose Two)

Italian Pasta Salad | tri-color rotini, cherry tomatoes, mozzarella cheese, salami, Kalamata olives, red onion, parsley, Italian dressing

Fiesta Salad | rotini, cherry tomatoes, black beans, corn, pepitas, tortilla strips, chipotle ranch

Classic Caesar Salad | romaine lettuce, parmesan crisp, herb croutons, house made Caesar dressing

**Big Sky Ranch Salad** | mixed greens, peppered bacon, egg, sunflower seeds, shredded jack cheese, cherry tomatoes, ranch dressing

**Seasonal Greens Salad** | carrots, cherry tomatoes, cucumbers, red onion, herb croutons, balsamic vinaigrette

### Entrées (Priced Per Person)

Iwo Entrées | Ihree Entrées

#### Lemon Rosemary Chicken Breast |

chardonnay cream sauce

Chicken Cordon Bleu | dijon & thyme beurre blanc

Roasted Chicken Breast | red wine, shallot sauce

Grilled Salmon | lemon beurre blanc

Pecan Encrusted Salmon | tarragon cream sauce

Roasted Herb Marinated Pork Tenderloin |

brandy rosemary cream sauce

Teriyaki Glazed Pork Loin

Grilled Flat Iron Steak | chimichurri sauce

Peppered Roast Sirloin | béarnaise sauce

Porcini Encrusted Filet | heirloom tomato demi glace Wild Mushroom Ravioli | tomato cream sauce

# Accompaniments (Choose Iwo)

White cheddar mashed potatoes | Herb butter smashed red potatoes | Au gratin potatoes Mushroom risotto | Lemon green beans | Roasted seasonal vegetables | Garlic butter broccolini

# Upgraded Carving Station

Pork Tenderloin | Beef Tenderloin | Prime Rib





# 2021 Wedding Menu

# Plated Dinner

Entree Pricing Includes First Course Salad, Entree, Two Accompaniments.

Guest choice of entree is available for \$5 per person. Maximum of 2 entree choices excluding vegetarian/vegan.

#### Salad

#### Pinery Club Salad | GF V

Mixed lettuce, sliced apples, smoked bacon, white cheddar cheese, white balsamic vinaigrette

#### Classic Caesar Salad

romaine lettuce, parmesan cheese, herb croutons, house made Caesar dressing

#### Seasonal Greens Salad | GF V

carrots, cherry tomatoes, cucumbers, red onion, herb croutons, balsamic vinaigrette

**Big Sky Ranch Salad** | mixed greens, peppered bacon, egg, sunflower seeds, shredded jack cheese, cherry tomatoes, ranch dressing

## accompaniments

White cheddar mashed potatoes
Herb butter smashed red potatoes
Au gratin potatoes
Mushroom risotto
Lemon green beans
Roasted seasonal vegetables
Garlic butter broccolini

## Vegetarian Entrées

Wild Mushroom Ravioli

Tomato cream sauce

#### **Eggplant Roulade**

Panko breaded, pan fried eggplant, stuffed with goat cheese, arugula, roasted red peppers

#### Chicken Entrées

**Lemon Rosemary Chicken Breast** 

Chardonnay cream sauce

Chicken Cordon Bleu

Dijon & thyme beurre blanc

**Roasted Chicken Breast** 

Red wine, shallot sauce

Seafood Entrées

**Grilled Salmon** 

Lemon beurre blanc

**Pecan Encrusted Salmon** 

Tarragon cream sauce

Belf Entrées

Herb Crusted Petite Filet

Red wine demi

Pan Seared New York Strip

Chimichurri sauce

Duet Entrée Upgrade

Chicken & Salmon

**Chicken & Filet** 

Filet & Shrimp

additions

Kid's Meal (Ages 2-12)

Vendor's Meal

# Cocktails & Spirits

Open Bar Package: Unlimited drinks per person for set number of hours. Priced per person over 21.

Consumption Bar: Set a dollar amount and/or tier of liquor to be included. Charged to a "tab" day of. Priced per drink.

Cash Bar: Guests pay for drinks.

Choose one or a combination to customize your bar offerings.

#### Beer & Wine

Canyon Road (2 Whites, 2 Reds, Sparkling)

Bud Light, Budweiser, Michelob Ultra, Shock Top Corona, Corona Light, Odell IPA, Stella Artois, 90 Shilling

## Call Liquor

Beer & Wine

Svedka Vodka, New Amsterdam Gin, Jim Beam Bourbon, Clan McGregor Scotch, Cruzan Rum, Exotico Tequila

### Premium Liquor

Beer & Wine

Tito's Vodka, Ketel One Vodka, Tanqueray Gin, Crown Royal Bourbon, Jack Daniel's Whiskey, Dewars White Label Scotch, Captain Morgan Rum, Malibu Rum, Herradura Tequila

## Super Premium Liquor

Beer & Wine

Grey Goose Vodka, Belvedere Vodka, Hendrick's Gin, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Diplomatico Rum, Don Julio Reposado

## Consumption

**Domestic Beer** 

Imported Beer

**House Wine** 

Call Cocktail

**Premium Cocktail** 

**Super Premium Cocktail** 

### Bar Add Ons

#### **Batched Signature Cocktail**

Serves approximately 60-70 drinks (Margarita, Mule, Mojito, etc.)

#### **Individual Signature Cocktail**

For drinks that cannot be prepared in batches, price based on consumption.

#### Wine Service with Dinner

Guests' Choice of Red or White Wine (approximately 2 glasses per person)

BRANDS ARE SUBJECT TO CHANGE AT ANY TIME. PRICE INDICATES THE QUALITY OF LIQUOR IN EACH TIER.

# Ihings to Know

# Overtime Charges

Standard events are based on a five & a half hour period. Overtime charges of \$500 per hour (plus tax) for any hour or fractions of an hour apply for events exceeding the contracted time.

## Food & Beverage

Food and beverages with the exception of wedding cake or dessert displays must be purchased from the club. Health code laws prohibit food and beverages remaining at the end of a function, with the exception of special occasion cakes, from being removed from the premises. The prices listed are subjected to proportionate increases to meet increased cost of supplies or operation at the time of your event. Guaranteed prices can be confirmed ninety (90) days in advance of your event. Menu selection must be made at least 4 weeks in advance. Substitutions due to dietary restrictions can be arranged. A 20% service charge and 5.1% sales tax will be added to the cost of all food & beverage. Food & beverage minimums will apply. Kid friendly meals are available for \$15 per kid. Vendor's meals are available for \$25 per vendor and they will have the same menu as the guests.

#### Menu

Our menus are designed to offer you a selection of quality items, however, if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to customize a menu to meet your reasonable requests. If you are giving your guests a choice of entrée, it is your responsibility to provide entrée indicators for each guest in attendance as well as a notated seating chart.

### Rentals

The Pinery Country Club will be responsible for placing all outside rentals such as linens, ice sculptures, rental chairs or tables, lounge furniture, ceiling treatments, draping, glassware, china, flatware, etc.

### Guest Guarantees

Attendance must be guaranteed directly to the catering department during normal business hours, 10 business days prior to your event. If you do not inform us of your guaranteed attendance on the specified date, the original attendance estimate will serve as your guarantee. If your attendance does not increase beyond your guarantee, you will be charged for the minimum guarantee. If your attendance exceeds your guarantee you will be charged for the actual number of guests.

# Liability

The Pinery Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host, host's guests or contractors, prior to, during or subsequent to any function. Client is responsible for any damages done to the facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A cleaning fee will be assessed if extensive cleaning is required in the club, any part of the building or it's grounds.